

# IL BUCO PRANZO

## ANTIPASTI

- 17 **Crispy Artichokes**  
*preserved lemon*
- 17 **Housemade Ricotta**  
*charred fiddlehead ferns,  
garbanzo beans, green  
almonds, red quinoa, mint*
- 24 **Asparagi Arrosto**  
*morel mushrooms,  
spring onions, peperoncino,  
ricotta salata, tarragon*
- 17 **Insalata**  
*spring lettuces, radishes,  
pickled rhubarb, wild herbs,  
buttermilk dressing*
- 19 **Calamari Crostino**  
*sweet peas, mint,  
buckwheat rye, calabrian  
chili, castevetrano olives*
- 23 **Crudo**  
*New Zealand king salmon,  
green apple, spirulina, dill,  
farm yogurt, trout roe*
- 18 **Riso Nero**  
*wild shrimp, farm egg,  
venetian black rice,  
calabrian sausage*
- 22 **Pizza Umbra**  
*lonza, tomatoes, mozzarella,  
arugula, calabrian chili*

## PANE, OLIO, SALE

House-Baked Bread - \$2 per person  
*Trapanese fiore di sale, il Buco extra virgin olive oil*

2017 Harvest Olive Oil Tasting - \$14  
*Biancolilla (Sicilia), Cerasuola (Sicilia), Moraiolo (Umbria)*

## SALUMI DELLA CASA

- 20 Selezione for 2    30 Selezione for 4    38 Assortito  
*House-cured heritage breed pork*
- |                       |                      |                         |
|-----------------------|----------------------|-------------------------|
| 9 <i>Cacciatorini</i> | 14 <i>Prosciutto</i> | 10 <i>Guanciale</i>     |
| 9 <i>Finocchiona</i>  | 14 <i>Culatello</i>  | 9 <i>Pancetta</i>       |
| 9 <i>Toscana</i>      | 9 <i>Lardo</i>       | 14 <i>Coppa</i>         |
| 9 <i>Piccante</i>     | 9 <i>Mortadella</i>  | 9 <i>Coppa di Testa</i> |
| 14 <i>Bresaola</i>    | 9 <i>Rosa</i>        | 14 <i>Lonza</i>         |

## PRIMI

- 26 **Tagliolini Neri**  
*red rock crab, preserved  
lemon, leeks, peperoncino,  
chives (housemade)*
- 27 **Paccheri**  
*rabbit ragu', sage,  
kabocha squash, olives,  
pecorino (pasta Mancini)*
- 20 **Bucatini Cacio e Pepe**  
*pecorino romano,  
black pepper (pasta Setaro)*
- 19 **Lasagnette**  
*housemade sausage, kale,  
parmigiano (housemade)*
- 24 **Casarecce**  
*braised lamb ragu shoulder,  
fava beans and leaves,  
calabrian chili, pecorino  
(housemade)*

## SECONDI

- 19 **Short Rib Panino**  
*gorgonzola, onion marmalade*
- 17 **Crispy Chicken Panino**  
*garlic aioli, parmigiano,  
arugula salad*
- 15 **Tuscan Kale Panino**  
*stracciatella, anchovy*
- 18 **Porchetta Panino**  
*arugula, salsa verde*
- 17 **Crispy Cod Panino**  
*pickled vegetables,  
cucumber, caper aioli*
- 34 **Ocean Trout**  
*cedar plank roasted, baby  
leeks, charred lemon*
- 26 **Market Fish a la Plancha**  
*roasted cauliflower, parsley,  
anchovy butter, lemon*

## CONTORNI

- 9 **Seasonal Greens**  
*anchovy, lemon, breadcrumbs*
- 9 **Crispy Polenta**  
*parmigiano*

## LA FILOSOFIA

An offspring of il Buco on Bond Street, the Alimentari continues with the same commitment to sustainable living. Our salumi is prepared in house with pigs raised hormone and antibiotic free. The bread is baked on the premises with organic whole grains and long fermentation. All of our wood furnishings have been constructed with the joists of recuperated wood from the original Great Jones Lumber Supply.

May 2nd, 2018